



PRIMI PIATTI - *pasta dishes*

POMODORO e BASILICO FRESCO - P300
Fresh tomato, olive oil & fresh basil leaves

VONGOLE - P350
Fresh clams, white wine & olive oil

RAGU di CARNE - P400
Tomato, vegetables & meat

ALFREDO - P350
Creamy cheese & parsley sauce

*Served with your choice of pasta: spaghetti or penne

BUCATTINI AMATRICIANA - P450
Spicy Italian bacon & tomato with Pecorino Romano

RISOTTO ITALIANA - *Italian rice dishes*

RISOTTO con FUNGHI - P450
Italian rice cooked in a medley of fresh mushrooms

RISOTTO alla PESCATORA - P450
Italian rice cooked in tomato, white wine & mixed seafood

SECONDI PIATTI - *main courses*

KUROBUTA - P2,100
Grilled Kurobuta pork served with roasted potato, apricot sauce & grilled lemon

BRACIOLA di MIALE - P550
Grilled pork chop with olive oil and herbs. Served with Italian vinaigrette mashed potato

POLLO alla CACCIATORA - P450
Spiced chicken cooked in white wine vinegar, rosemary & black olives



CENTRALE
FRENCH - ITALIAN

*All prices are subject to
12% VAT & 10% service charge



LE PIZZE - *pizzas*

MARGHERITA - P400

Tomato, fresh basil & mozzarella

NAPOLETANA - P450

Tomato, anchovy & mozzarella

MARINARA - P500

Tomato, mixed seafood, parsley & mozzarella

VEGETALE - P450

Tomato, mixed seasonal vegetables & mozzarella

PROSCIUTTO - P550

Tomato, prosciutto & mozzarella

SALAME - P550

Tomato, Salame Milano & mozzarella

CINQUE FORMAGGI - P600

Tomato, mozzarella, fontina, provolone, parmesan & gorgonzola

QUATTRO STAGIONI - P650

Four Seasons Pizza: margherita, napoletana, cinque formaggi & prosciutto

I NOSTRI DOLCI - *desserts*

MANGO BISCOTTATO - P250

Mango cheese float

TIRAMISU - P350

Layers of coffee-soaked sponge and mascarpone cream

RAVIOLI DOLCI - P400

Deep-fried sweet ravioli dough filled with candied fruits & cheese. Topped with cocoa & ice cream

*All prices are subject to
12% VAT & 10% service charge

—◆—
CENTRALE
FRENCH - ITALIAN

FRENCH

LES SALADES - *salads*

SALADE SAUMON - P450

House-cured salmon on a bed of fresh greens with tomatoes, red onions and white balsamic vinaigrette

SALADE CAESAR - P380

Freshly tossed salad with bacon & croutons in dressing of anchovy, Dijon mustard & parmesan

LES ENTREÉS - *starters*

SAUMON GRAVLAX - P420

House-cured salmon fillet served with a lemon-dill cream and toasted bread

MOUSSE de FOIE de VOLAILLE P300

Smooth & creamy chicken liver pate served with toasted bread

LES SOUPES - *soups*

SOUPE à L'OIGNON - P420

Classic French onion soup with an Emmental crouton

SOUPE DE CHAMPIGNON à la TRUFFE - P350

Forest mushroom soup with white truffle oil

LES POISSONS - *fish*

SAUMON à la GRENOBLOISE - P850

Pan-seared salmon glazed in a buttery lemon sauce, seasoned with fresh garlic, parsley, citrus zest, and caper berries. Served with seasonal vegetables & steamed potatoes

POISSON au BEURRE BLANC - P800

Pan-seared white fish filet in a white wine & butter sauce. Served with seasonal vegetables & steamed potatoes

*All prices are subject to
12% VAT & 10% service charge



LES VIANDES - *meat*

CANARD à L'ORANGE - P1050

*Roast duck breast glazed in orange sauce, topped with fresh and confit oranges.
Served with seasonal vegetables and potatoes*

RÔTI CARRÉ d'AGNEAU - P1,350

Roasted rack of lamb served with polenta, seasonal vegetables & thyme lamb jus

BŒUF BOURGUIGNON - P580

Chunks of beef simmered for hours in an aromatic red wine sauce until tender. Served with root vegetables

TOURNEDOS ROSSINI - P1,980

Pan-Seared tenderloin steak topped with a slice of caramelized foie gras. Served with Perigourdine sauce.

FONDUE de BŒUF - P1,250 per head

Fresh prime beef cubes ready to be cooked in hot olive oil "à table" (French for: at table). Served with roasted baby potatoes and three different sauces: peppercorn, whole grain mustard & red wine

LES DESSERTS - *desserts*

SOUFFLÉ au GRAND MARNIER - P480

A classic French dessert of whipped eggs and pastry cream atop orange compote, and laced with Grand Marnier. (Baked to order, please allow 15-20 minutes preparation time)

CRÊPES SUZETTE - P380

Two pieces of dessert crêpes flambéed in butter, orange & Grand Marnier sauce, topped with candied orange peel

BABA au RHUM - P450

Yeast-risen cake soaked in flambéed rum syrup, served with seasonal fruit & whipped cream

DESSERT du JOUR

Freshly made dessert of the day (kindly ask your server)

*All prices are subject to
12% VAT & 10% service charge

ITALIAN

ANTIPASTI - *appetizers*

BOMBOLONI - P450

Hollow bread stuffed with Italian pickled vegetables

CAPRESE - P350

A medley of freshly sliced salad tomatoes, fresh mozzarella & basil leaves

OSTRICHE al FORNO - P350

Fresh oysters baked with mozzarella

ANTIPASTO ASSORTITO - P650

An assortment of Italian cold cuts, spicy green olives & aged Grana Padano

CARPACCIO - P750

of fresh beef tenderloin topped with arugula salad, lemon dressing & Parmigiano

LE ZUPPE - *soups*

ZUPPA di ASPARAGI - P300

Fresh asparagus soup

ZUPPA di POMODORO - P225

Fresh tomato & basil soup

PASTA FRESCA - *fresh pasta*

CANNELONI - P450

Meat-stuffed rolled pasta, topped with creamy cheese, basilico sauce & mozzarella

RAVIOLI di RICOTTA e SPINACHI - P550

Round pasta stuffed with spinach & ricotta

GNOCCHI GORGOZOLA - P400

Potato pasta in creamy Italian bleu cheese sauce

*All prices are subject to
12% VAT & 10% service charge

BOISSONS - DRINKS - BEVANDE

BOTTLED WATER - P50
EVIAN MINERAL WATER - 150
SPARKLING WATER - P160

ICED TEA - P160 *glass* | P480 *carafe*
FRESH FRUIT JUICE - P160 *glass* | P480 *carafe*
FRESH FRUIT SHAKE - P170 *glass* | P480 *carafe*

COKE LIGHT - P110
COKE REGULAR - P110
COKE ZERO - P110
SPRITE - P110

SMB LIGHT - P100
SMB PALE PILSEN - P100

BREWED COFFEE - P110
HOT TEA - P90

LIMONCE - P110 *shot* | P2,150 *bottle*
LIMONCELLO - P120 *shot* | P2,300 *bottle*
AX SPRITZ - P190 *glass* | P2,250 *bottle*

*All prices are subject to
12% VAT & 10% service charge


CENTRALE
FRENCH - ITALIAN



BEVANDE - *drinks*

BOTTLED WATER - P50

EVIAN MINERAL WATER - 150

SPARKLING WATER - P160

ICED TEA - P160 *glass* | P480 *carafe*

FRESH FRUIT JUICE - P160 *glass* | P480 *carafe*

FRESH FRUIT SHAKE - P170 *glass* | P480 *carafe*

COKE LIGHT - P110

COKE REGULAR - P110

COKE ZERO - P110

SPRITE - P110

SMB LIGHT - P100

SMB PALE PILSEN - P100

BREWED COFFEE - P110

HOT TEA - P90

LIMONCE - P110 *shot* | P2,150 *bottle*

LIMONCELLO - P120 *shot* | P2,300 *bottle*

AX SPRITZ - P190 *glass* | P2,250 *bottle*

*All prices are subject to
12% VAT & 10% service charge